

# SPARE THE CALVES AND SOLVE LIVING COST

IF EVERY man, woman and child in the United States would refrain from eating veal, the meat problem in this country would be solved within ten years. Every year there are 10,000,000 calves killed in the United States. It requires two years for a calf to become a marketable beef. If Uncle Sam were to bring about a two-year recess in the veal-eating habit of his subjects, there certainly would be a reduction in the cost of meat. If every person in every land were to deprive themselves of this luxury for a period of ten years we would have the greatest supply of meat in the history of the world.

The United States census of 1909 shows that 6,800,563 calves were killed that year. The Shoe and Leather Reporter of Boston, which is an authority on the number of calf skins used by the tanners, and the skins from all calves killed in the United States must eventually reach that end, estimates that the increase each year in the number of calves killed in the past ten years amounts to from seven per cent to ten per cent. Therefore, the number killed in 1912 would be 9,000,000, and in 1913, or last year, 9,600,000. These figures are obtained from statistics from all killing points in the United States.

Of course, for every calf that is killed it means one less full-grown steer or cow, and for each of these that we lose it means approximately 800 pounds of meat.

In 1907 the United States census reported 72,600,000 cattle, including calves, in this country, and in 1913 the figures show 56,600,000, a decrease of 16,000,000. With an increase of from seven per cent to ten per cent in the number of calves killed each year, resulting in 9,600,000 in 1913, it is evident that this is the largest factor in bringing about the decrease in our cattle population, and one can only guess what the results will be in a few years more if the present conditions are continued.

The causes for these conditions are many: the principal one, however, is the demands from the dairying districts which require milk for butter and cheese, as well as for daily consumption, and the farmer must naturally get rid of the young calf as soon as possible if he expects to obtain the mother's milk for these purposes. Therefore, as soon as the calf is old enough it is sold to the butcher.

The average weight of a veal calf is 140 pounds, which if permitted to live and attain its full growth at, say two years, would weigh 1,000 pounds, a gain of 860 pounds, and if we were to save half of the calves that are now killed it would be a saving of 4,000,000,000 pounds per annum, and after figuring the loss in by-products this would produce about 2,000,000,000 pounds of beef, or about twenty-eight pounds to each person in the United States, to say nothing of the natural gain in money value.

Therefore the economic question involved, and it is one that affects our whole population. The pathetic side does not appeal to many, but also has its adherents. There are thousands of calves killed weekly in this city, all under one year old. After that they are classed as cattle.

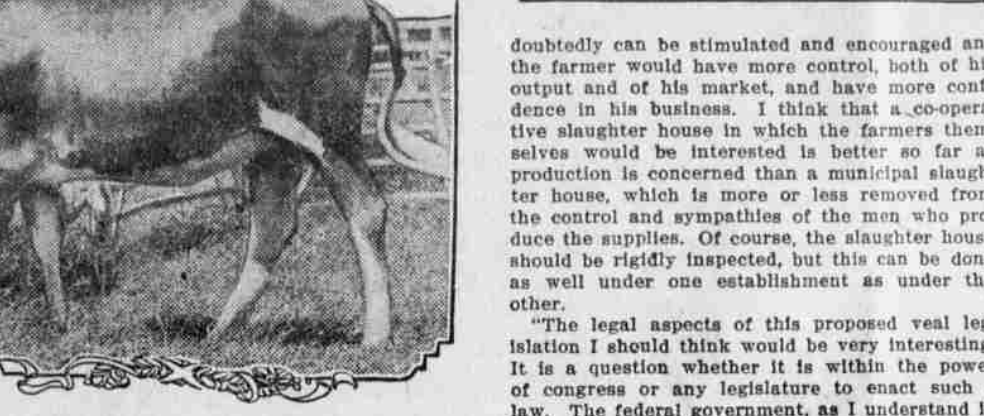
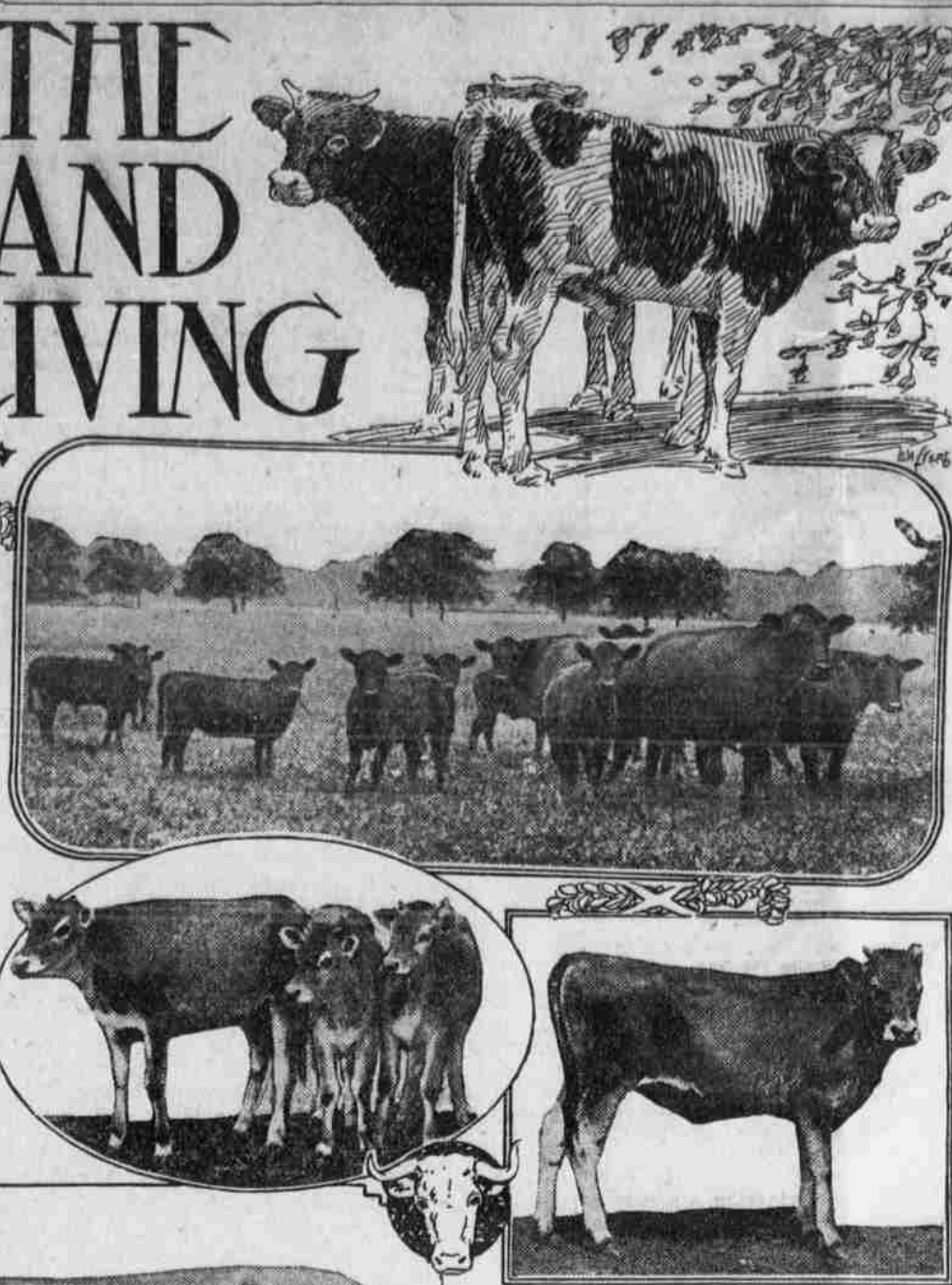
The usual age of a calf is about four to six weeks, and the little four-week-old white calf in the picture was taken away from its mother, expressed to the commission man and was sold to the killers.

A national law which should prevent the killing of calves in order that they may grow up into beef animals, thereby increasing the supply of beef, was advocated recently by Dr. L. H. Bailey, formerly director of the New York State College of Agriculture, in the course of an address on the subject which he delivered at Ithaca, N. Y.

"It is the common assumption that we are now suffering under a shortage of beef," said Dr. Bailey. "There have been many suggestions looking toward the increasing of the supply. To a certain type of mind, the simplest way of regulating or overcoming an economic law is by an act of the legislature. Therefore it is proposed that congress shall make it a misdemeanor for a farmer to kill his calves, thereby allowing them to mature into beef animals. It becomes a most interesting problem as to whether congress would be successful in compelling a man to keep an animal when it is unprofitable for him to do so, or when the keeping of it would not combine with his plan of farming. I think that there ought also to be a law compelling farmers to have their hens lay eggs in November and December."

"The reason why farmers kill their veals is wholly economic. It does not pay them to raise the animals to maturity. Feed is too high-priced in the main dairy regions. The feeding season is long. It may pay a man better to put his feed into milk in such regions. Sometimes it pays better to kill the calves at birth than to try to feed them even to the vealing age. No legislation can compel a man to conduct his personal business operations at a sacrifice or a loss. It is possible in some cases that a reorganization of a farming business might enable a farmer to raise more animals to maturity, but this is a matter that lies without the province of law."

"For myself I wish that there was less eating of veal and that the people would regulate their desires in this regard. Years ago there was a season when we ate veal. This season was per-



haps two months. There was also a season when we ate oysters, and fresh codfish, and green peas, and tomatoes. Now we want anything or everything every month in the year. We are forgetting what the year means to us, and we are also losing the great economic advantage of buying in season and of buying intelligently. Probably veal is usually inferior to mature meat in nutritive value; but I am less concerned in this aspect of the case than in the fact that we are losing the meaning of the months. Less demand for veal would do more than any law toward correcting some of our difficulties; but even so, the farmer will not raise the mature animal unless it pays him to do so.

"I think that much could be done to stimulate the production of beef by providing for local manipulating and manufacturing establishments. We have developed local co-operative creameries, co-operative grain elevators, shipping associations, evaporating establishments and others. I should like to see the development of local slaughter houses, in charge of the raisers of meat, in all the localities in which it can pay to raise beef and other meats. The industry un-

doubtedly can be stimulated and encouraged and the farmer would have more control, both of his output and of his market, and have more confidence in his business. I think that a co-operative slaughter house in which the farmers themselves would be interested is better so far as production is concerned than a municipal slaughter house, which is more or less removed from the control and sympathies of the men who produce the supplies. Of course, the slaughter house should be rigidly inspected, but this can be done as well under one establishment as under the other.

"The legal aspects of this proposed veal legislation I should think would be very interesting. It is a question whether it is within the power of congress or any legislature to enact such a law. The federal government, as I understand it, possesses no general police power. It probably could not prevent the killing of veals except when intended for interstate commerce; and it would then have to be shown that there was some other reason than mere economic advantage.

"It is a question whether such legislation would be a violation of the guarantee against the taking of property without due process; and it is not only a question of the taking of property, but also of the internal economic regulation of a man's business, modifying his farm scheme as far as the raising of food is concerned, the employment of labor, the buying of feed, and the shifting of the business in general. To raise beef cattle is one business; to raise milk is another business; veal is mostly a product of the milk business. Probably much can be done to modify the present order of things and to increase the beef supply on the farm in many parts of the United States, but it must be done with an understanding of the farm business, the size of the farm, and of the locality or region in which it pays to raise beef rather than to raise something else."

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"The need of leaders is fundamental. The negro has a social passion for organization. He wants to start something, or belong to something already started. There is scarcely a field of organization within his reach that he has not covered straightforwardly or surreptitiously. Many of these organizations, in the church and out of it, fail. Perhaps more fail than succeed. The failure, however, is not due to the lack of co-operation or interest, but rather to the lack of comprehension and intelligence in working it out."

"They are willing to try approved methods, to copy successful organizations, to imitate successful efforts; but these are of little advantage unless they are helped to secure such trained leadership as will put them in possession of the agents and the assets which were the indispensable factors in securing this success. It seems obvious that we can be of real help in training the men and women who are to be, in time, the leaders in congregational life of these churches."

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States minister to Great Britain. In 1794 he was sent from London to Spain, where he arranged the treaty by which the United States secured the free navigation of the Mississippi river. In 1796 General Pinckney was honored with the Federalist party nomination for president of the United States.

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Spanish Beans. One and one-half plums pluck beans. One large onion, one can tomatoes, red peppers to taste. Soak beans, after thorough washing, over night. In the morning fry the onion in olive oil or butter until slightly brown, adding the soft inside of three or four large peppers, or enough cayenne to suit the taste; salt well and add the can of tomatoes; add this to the beans and bake three or four hours. Add a small piece of salt pork or bacon if desired.

Tomato Soup. This may be made from the cooked tomatoes left from yesterday's dinner—from canned or fresh ones. Use stock from any meat for the foundation, put in the tomatoes and cook up thoroughly; season and serve with hot toasted crackers. Or another recipe preferred by some is:

Boil a can of tomatoes, strain, add a half level teaspoonful of soda and put on again to cook with a quart of milk, butter the size of a large egg; salt and pepper to taste. When this comes to a boil remove from the fire and serve at once with hot crackers.

Remove skin and membrane from one and a half pounds of lean veal, put through the meat grinder with a quarter of a pound of lean pork and six or eight soda crackers. Add two tablespoonfuls cream, one tablespoonful lemon juice, half a teaspoonful salt, half a teaspoonful pepper and a few drops of onion juice. Mix thoroughly, pack in a small bread pan, smooth the top evenly and bake one and a half hours, basting with two tablespoonfuls pork fat mixed with two tablespoonfuls hot water. This is a nice dish, either hot or cold.

Beefettes. Cut a pound and a half of round steak about a half inch thick. Then cut in pieces about six inches long and four wide. Place on each piece a large tablespoonful of dressing made of one cupful of stale bread crumbs, one tablespoonful of chopped parsley, one tablespoonful of chopped onion, one tablespoonful of salt and two generous dashes of pepper. Roll up the beefettes and fasten with wooden toothpicks. Put a tablespoonful of butter and a cupful of water in a baking pan with the beefettes and bake three-quarters of an hour in a hot oven. Baste often and when done thicken the gravy, strain and pour over the meat served on a hot platter.

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## AFRO-AMERICAN CULLINGS

Recently there has been organized in Nashville the only negro board of trade in the world, writes Michael Jones in a communication to the Washington Star. It serves as a beacon light and stands as an ideal example of what such an organization means to a community in which there are colored men engaged in business. J. C. Napier, ex-registrar of the United States treasury, is president of the board, and through his master mind the policies are shaped and carried out. The young and unparallelled organization is demonstrating how indispensable such a body is to the fullest and broadest economic, religious and intellectual development of any town, city or county in which there are a goodly number of colored citizens. Dr. Booker T. Washington, whom the world honors and reveres, who has been invaluable to the progress of his race and who is an undisputed authority on negro life in America, tells us that there are owned, operated and controlled by negroes in America 100 insurance companies, 300 drug stores, 65 banks, 450 newspapers, magazines and periodicals and more than 20,000 other businesses of various kinds.

These people are succeeding in business because they are doing what the world wants done. A review of these facts will bring "visions of a better future" to even the most pessimistic of the race. How vivid it is that the Afro-American's problem is one of persistence rather than one of existence—that nothing but success awaits him if he will but have faith, endure for a while and keep courage.

It is imperative—and that soon—that he, in a much larger measure, ceases to be employed and becomes employer. Let there come from his midst satraps of trade, kings of finance, lords of industry, railroad wizards, steel czars and merchant princes. Ninety negro millionaires could solve about ninety per cent of the race problem.

The American Genetic association foresees a solution of the so-called race problem in the natural increase of the two races as analyzed by Professor Wilcox of the census bureau. Mr. Wilcox says the Negro is steadily losing ground in the South both by immigration of whites and by their own declining birthrate. They are losing still more rapidly in the North.

The more rapid increase of the whites is attributed not only to the influx of immigration, but to the fact that in the registration area where vital statistics are available, including three-fifths of the whites and one-fifth of the negroes, the negro death rate exceeds the white by about two-thirds. In the past 30 years the excess in the proportion of negro children has been falling until the present difference between the race is less than one-fourth that of 1880, and will, at the present rate, have disappeared when the next census is taken. This decline in the birthrate is ascribed largely to negro emigration into the northern cities. The birthrate among negroes in the city is but two-thirds of city whites, whereas in the country it is above the country whites. Besides the fecundity of all races is lower in the North and the negro trend northward is constantly increasing.

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## REALLY WORK OF ART

DELICIOUS WAFFLE MAY WELL BE HOUSEWIFE'S PRIDE.

Requires Some Care and Time, But Is Sure to Delight the Guests at Afternoon Tea or Other Social Function.

By LIDA AMES WILLIS. Some charming hostesses have discovered the possibilities of the waffle iron as a means of social enjoyment and refection for their house or country club parties.

The possessor of an electric waffle iron, who has mastered the art of making a dainty, tender delicious waffle, may dispense these artistically shaped pancakes to the delight of his guests, while they consume them pari passu as they are baked. For under no circumstance must a waffle be kept waiting, as it deteriorates in both flavor and texture by standing. If you have never eaten a really, truly delectable waffle, there is one new and delightful sensation in store for you. If you had a Dutch grandmother, or hold in your possession the favorite gaudier recipe of a French provincial dame—or if by chance you hail from Dixie land, you have your own chef-d'oeuvre. But if waffles are not a part of your family culinary history you may make your choice from a long and varied list gathered from far and near. The waffle probably had its origin in the chaupettes or stonecake of the Hindoes, an elementary preparation of flour for human food, which developed with the advance of civilization and culinary art through various stages until it has reached the forms of girdle or griddle cake which is similar to pancake, and the more epicurean and delicate waffle or gauffer.

Cider With Waffles.—This is an approved beverage to serve at a waffle party. It may be served from bottles, or mullied, or old-fashioned cider cup, or as a sirup for the waffles. To make the sirup allow a pint of granulated sugar to a quart of rather hard cider and boil until the consistency of maple sirup.

Other Components for the Waffles.—Lemon, sugar and butter, are considered indispensable. If these are combined in lemon honey or lemon butter, which is spread over the waffle as soon as it comes from the iron, it will prove a daintier, quicker and more satisfactory way than adding them separately and running the risk of your waffle growing cold before being eaten.

Variations of Waffle Batter.—The variations are numerous, but the important feature is to keep the batter fluid so it will easily run smoothly over the waffle iron. The rising of waffles may be effected by the addition of whipped white of egg or whipped cream to the batter as in fancy waffles and the French sweet gauffers.

Hippen or Hiepen.—These are but another form of the waffle or gauffer. They are baked on small irons, marked with a fancy pattern but not honey-combed like the plain waffle iron. The same batter may be used, or their composition may be more that of an almond confection.

If you are an amateur or have a number to serve from one or two irons, do not attempt any but plainer forms. These, when properly compounded and baked are quite delicious enough to create good appetite with the eating and keep your iron hot for a considerable length of time. Have a sufficient amount of batter made before you begin your baking. It will keep well in a cold place, unless you have a maid who is a waffle artist, to replenish the supply.

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## ATTRACTED BY PRETTY FACE

Japanese Drinking Saloons Realize the Value of an Attractive Attendant.

Japanese saloons have the American habit of always providing refreshments other than drinks for their customers. They are not partial to sandwiches; usually it is a dish of herrings or octopus, and the price is three sen. It is seldom that a man can get away from a saloon without

spending at least 20 sen, which is a large part of a poor man's daily wage. It is remarkable the world over that men will patronize any establishment that can show a pretty face, even though it be no more than a picture on a cigar box. To place the picture of a pretty girl on anything is the very best advertisement. So the Japanese think, too; and what is more, they prove it. At those saloons, in the East end, there is always a pretty girl assisting the matron of the place; and she is permitted to wait

on customers. The Japanese barmaid has all the influence that her counterpart has in the West. Her face is sufficient to make every passer-by imagine he is thirsty; and when she proposes to serve him, he never refuses; and in the end he foots the bill. The pretty maid can make even the roughest customers feel for the moment that he is a gentleman, and she is a fair lady come to do him honor. Who could refuse to accept so delicate a favor from such dainty hands, and under the light of such

winning smiles? But once the wine is finished and the money is paid, the relationship is at an end. Another customer by this time is waiting; and the last having had his turn of conversing with beauty, must be content until thirty again. Back he will likely come next day, and drink another glass to the health of a fair face, and then be off again satisfied for another day. And so it goes on from day to day, the pretty face winning most, or much, of the shop's custom.